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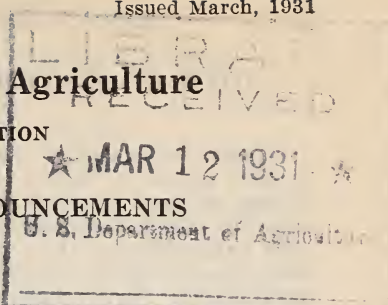


# United States Department of Agriculture

## FOOD AND DRUG ADMINISTRATION

### SERVICE AND REGULATORY ANNOUNCEMENTS

Food and Drug No. 4<sup>1</sup>



## AMENDMENT OF JULY 8, 1930, TO FEDERAL FOOD AND DRUGS ACT AND REQUIREMENTS THEREUNDER

Under the authority conferred by the amendment of July 8, 1930, to the Federal food and drugs act (sec. 8, par. 5, in the case of food), there are hereby promulgated, to become effective 90 days from date, the following: The forms of statements which must appear on canned food which falls below the standards now or hereafter promulgated, the standards for canned peas, canned peaches, and canned pears, and the standard fill of container for canned foods.

R. W. DUNLAP,  
*Acting Secretary of Agriculture.*

WASHINGTON, D. C., February 16, 1931.

## TEXT OF THE AMENDMENT TO FEDERAL FOOD AND DRUGS ACT OF JULY 8, 1930

### (SECTION 8 OF FOOD AND DRUGS ACT, PARAGRAPH 5 IN THE CASE OF FOOD)

An act to amend section 8 of the act entitled "An act for preventing the manufacture, sale, or transportation of adulterated or misbranded or poisonous or deleterious foods, drugs, medicines, and liquors, and for regulating traffic therein, and for other purposes," approved June 30, 1906, as amended.

*Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled,* That section 8 of the act of June 30, 1906, entitled "An act for preventing the manufacture, sale, or transportation of adulterated or misbranded or poisonous or deleterious foods, drugs, medicines, and liquors, and for regulating traffic therein, and for other purposes," as amended, is amended by adding at the end thereof the following:

"Fifth. If it be canned food and falls below the standard or quality, condition, and/or fill of container, promulgated by the Secretary of Agriculture for such canned food and its package or label does not bear a plain and conspicuous statement prescribed by the Secretary of Agriculture indicating that such canned food falls below such standard. For the purposes of this paragraph the words canned food mean all food which is in hermetically sealed containers and is sterilized by heat, except meat and meat food products which are subject to the provisions of the meat inspection act of March 4, 1907 (Thirty-fourth Statutes, p. 1260), as amended, and except canned milk; the word class means and is limited to a generic product for which a standard is to be established and does not mean a grade, variety, or species of a generic product. The Secretary of Agriculture is authorized to determine, establish, and promulgate, from time to time, a reasonable standard of quality, condition, and/or fill of container for each class of canned food as will, in his judgment, promote honesty and fair dealing in the interest of the consumer; and he is authorized to alter or modify such standard from time to time as, in his judgment, honesty and fair dealing in the interest of the consumer may require. The Secretary of Agriculture is further authorized to prescribe and promulgate from time to time the form of statement which must appear in a plain and conspicuous manner on each package or label of canned food which falls below the standard promulgated by him, and which will indicate that such canned food falls below such standard, and he is authorized to alter or modify such form of statement, from time to time, as in his judgment may be necessary. In promulgating such standards and forms of statements and any alteration or modification thereof, the Secretary of Agriculture shall specify the date or dates when such standards shall become effective, or after which such statements shall be used, and shall give public notice not less than 90 days in advance of the date or dates on which such standards shall become effective or such statements shall be used. Nothing in this paragraph shall be construed to authorize the manufacture, sale, shipment, or transportation of adulterated or misbranded foods."

Approved July 8, 1930.

<sup>1</sup> Standards for other canned foods and other announcements issued hereafter under the authority of the amendment will appear as supplements to the series of publications known as Service and Regulatory Announcements, Food and Drug No. 4.

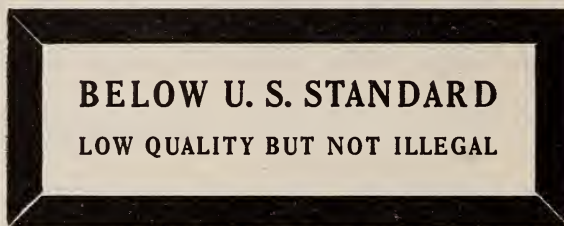
**FORM OF STATEMENT REQUIRED ON CANNED FOODS OF  
SUBSTANDARD QUALITY**

Canned foods within the purview of the food and drugs act as amended July 8, 1930, which fall below the standards of quality and condition for the various classes of food products which shall be promulgated from time to time, shall bear the name of the article and in immediate conjunction therewith, wherever such name appears, the legend given below in the forms specified for the various sizes of containers. Border and type shall be on a strongly contrasting uniform background. Type shall be caps of the size and kind indicated below. The border shall be solid and not less than 12 points in width.

**Under 1 lb. Net Weight**

First line: 12-point Cheltenham bold condensed

Second line: 8-point Cheltenham bold condensed

**1 to 5 lbs. Net Weight**

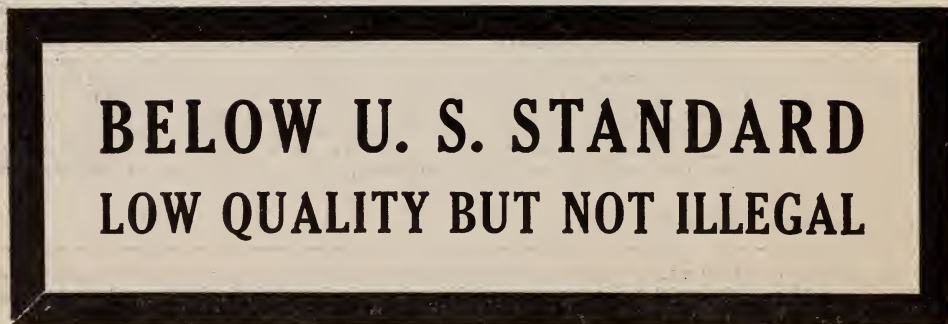
First line: 14-point Cheltenham bold condensed

Second line: 10-point Cheltenham bold condensed

**Over 5 lbs. Net Weight**

First line: 24-point Cheltenham bold condensed

Second line: 18-point Cheltenham bold condensed





## STANDARD REQUIREMENT FOR FILL OF CONTAINER

Canned foods shall be considered as of standard fill if the entire contents occupy 90 per cent or more of the volume of the closed container.

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## FORM OF STATEMENT REQUIRED ON CONTAINERS OF SUBSTANDARD FILL

Canned foods which fall below the foregoing standard of fill of container shall bear the name of the article immediately preceded, wherever such name appears, by the words "slack filled" in letters of at least equal size and prominence.

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## WARNING

The amendment provides that "nothing in this paragraph shall be construed to authorize the manufacture, sale, shipment, or transportation of adulterated or misbranded food." Accordingly, products which are adulterated or misbranded under any of the other paragraphs of the food and drugs act can not be rendered legal by the employment of the substandard statement.

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## CANNED PEACHES

### STANDARD

Canned peaches are the normally flavored and normally colored canned food consisting of (1) the normal and uniform sized, tender, peeled, mature, unblemished, pitted, unbroken halves of the fruit of the peach tree, and (2) sugar solution.

The weight of fruit in the container is not less than two-thirds the weight of water which the sealed container will hold at 68° F., except that, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of one average piece is allowed. The liquid portion of the finished product reads not less than 14° Brix (read at the proper temperature for the instrument used).

### MEANING OF THE TERMS

The term "normally colored" as it relates to the fruit means a general effect of yellow.

Units of three-fourths of an ounce or larger are considered of normal size.

The units shall be considered uniform in size if the transverse diameter of any unit does not vary more than 25 per cent from the corresponding average diameter of the pieces of fruit in the container.

The fruit shall be considered tender when not less than 80 per cent of the units by count are completely perforated by a cylindrical rod, five thirty-seconds of an inch in diameter, under a load of 300 grams (approximately 10.6 ounces), applied vertically to the exposed, peeled surface of a test piece carefully fitted into an appropriate holder. In performing this test, the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. A convenient method of obtaining the test piece is as follows: Using a cylinder of approximately 1½-inch diameter, made of sheet metal approximately one thirty-second of an inch thick, cut a core from the fruit completely through from the inner surface to the peeled surface, so that the peeled surface is exposed when the cylinder retaining this core is firmly supported on a horizontal, smooth plate. The fruit shall not, however, be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

The fruit shall be considered peeled if 80 per cent or more of the pieces are free from skin, and no single piece carrying skin is less than 75 per cent peeled.

The fruit shall be considered unblemished if 80 per cent or more of the pieces in the container are free from scabs, bruises, frost bites, sunburn, hail

injury, raggedness, green or brown colorations, red or dark streaked flesh, or other unsightly blemishes. The term "raggedness" means a frayed condition of the edges.

The fruit shall be considered as unbroken halves when 80 per cent or more of the units are unbroken and not excessively trimmed. Excessive trimming is defined as that amount which destroys the normal shape of the half.

The weight of the fruit in the container means the fruit material in both the solid and liquid components. It is thus equivalent to the "put-in weight."

#### SUBSTANDARD DESIGNATION

Canned peaches which fail to meet the above standard shall, except as hereinafter provided, bear the legend for low quality promulgated by the Secretary of Agriculture.

#### EXCEPTIONS

Canned peaches which fail to meet the above standard only in that they consist of peaches packed in water, need not bear the low-quality legend if labeled "water-pack peaches."

Canned peaches which fail to meet the above standard only in that they consist of peeled, whole peaches, need not bear the low-quality legend if labeled "whole peaches," even though the unit may fail to meet the requirement for normal size.

Canned peaches which fail to meet the above standard only in that they are uniformly quartered, need not bear the low-quality legend if labeled "quartered peaches," even though the units may fail to meet the requirement for normal size.

Canned peaches which fail to meet the above standard only in that they consist of uniformly sliced peaches need not bear the low-quality legend if labeled "sliced peaches." In such cases, the requirement of not less than three-fourths of an ounce in weight for each unit shall be changed to not less than one-tenth of an ounce for each unit. In determining tenderness in sliced peaches, when the units are not sufficiently large to admit the obtaining of a test piece in the manner above suggested, a V-shaped metal trough, 1 inch long, three-fourths of an inch wide, and three-fourths of an inch deep, with vertical ends, is a convenient holder.

Canned peaches which fail to meet the above standard only in that they are white in color, need not bear the low-quality legend if labeled "white peaches."

Canned peaches of a type where a frayed condition of the edges is a normal characteristic, for example, freestone peaches, need not bear the low-quality legend because of raggedness alone if labeled to show the particular type to which they belong.

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### CANNED PEARS

#### STANDARD

Canned pears are the normally flavored and normally colored canned food consisting of (1) the normal and uniform sized, tender, peeled, mature, unblemished, unbroken halves of the fruit of the pear tree, from which the calyx end and seed cells have been removed, with or without removal of the internal stem, and (2) sugar solution.

The weight of fruit in the container is not less than two-thirds the weight of water which the sealed container will hold at 68° F., except that when necessary to prevent crushing of the fruit a tolerance not exceeding the weight of one average piece is allowed. The liquid portion of the finished product reads not less than 13° Brix (read at the proper temperature for the instrument used).

#### MEANING OF TERMS

The term "normally colored," as it relates to the fruit, means a general translucent yellowish white color.

Units of three-fourths of an ounce or larger are considered of normal size.



The units shall be considered uniform in size if neither the maximum length nor width of any unit varies more than 25 per cent from the corresponding average dimension of the pieces of fruit in the container.

The fruit shall be considered tender when not less than 80 per cent of the units by count are completely perforated by a cylindrical rod, five thirty-seconds of an inch in diameter, under a load of 300 grams (approximately 10.6 ounces), applied vertically to the exposed, peeled surface of a test piece carefully fitted into an appropriate holder. In performing this test, the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. A convenient method of obtaining the test piece is as follows: Using a cylinder of approximately  $1\frac{1}{8}$ -inch diameter, made of sheet metal approximately one thirty-second of an inch thick, cut a core from the fruit completely through from the inner surface to the peeled surface so that the peeled surface is exposed when the cylinder retaining this core is firmly supported on a horizontal, smooth plate. The fruit shall not, however, be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

The fruit shall be considered peeled if 80 per cent or more of the pieces are free from skin, and no single piece carrying skin is less than 75 per cent peeled.

The fruit shall be considered unblemished if 80 per cent or more of the pieces in the container are free from scabs, bruises, gritty portions, raggedness, pink or brown colorations, or other unsightly blemishes. The term "raggedness" means a frayed condition of the edges.

The fruit shall be considered as unbroken halves when 80 per cent or more of the units are unbroken and not excessively trimmed. Excessive trimming is defined as that amount which destroys the normal shape of the half.

The weight of the fruit in the container means the fruit material in both the solid and liquid components. It is thus equivalent to the "put-in weight."

#### SUBSTANDARD DESIGNATION

Canned pears which fail to meet the above standard shall, except as herein-after provided, bear the legend for low quality promulgated by the Secretary of Agriculture.

#### EXCEPTIONS

Canned pears which fail to meet the above standard only in that they consist of pears packed in water, need not bear the low-quality legend if labeled "water-pack pears."

Canned pears which fail to meet the above standard only in that they consist of peeled, whole pears, need not bear the low-quality legend if labeled "whole pears," even though the units may fail to meet the requirement for normal size.

Canned pears which fail to meet the above standard only in that they are uniformly quartered, need not bear the low-quality legend if labeled "quartered pears," even though the units may fail to meet the requirement for normal size.

Canned pears of a type where gritty portions are a normal characteristic, for example, Kieffer pears, need not bear the low-quality legend because of grittiness alone if labeled to show the particular type to which they belong.

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### CANNED PEAS

#### STANDARD

Canned peas are the normally flavored and normally colored canned food consisting of the tender, immature, unbroken seed of the common or garden pea (*Pisum sativum*), with or without seasoning (sugar, salt), and with added potable water in such proportion that when the contents of the container are poured out and returned to the container, standing on a level surface, and the peas leveled with a spoon without downward pressure, the liquor is not above the upper level of the peas.





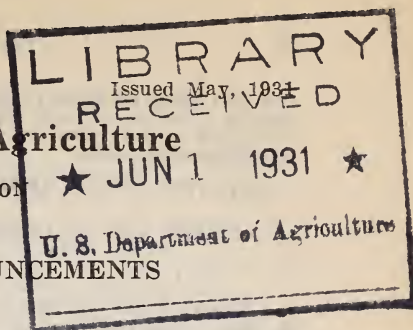
**United States Department of Agriculture**

**FOOD AND DRUG ADMINISTRATION**

**SERVICE AND REGULATORY ANNOUNCEMENTS**

**Food and Drug No. 4<sup>1</sup>**

(First Revision)



**AMENDMENT OF JULY 8, 1930, TO FEDERAL FOOD AND DRUGS ACT AND REQUIREMENTS THEREUNDER**

Under the authority conferred by the amendment of July 8, 1930, to the Federal food and drugs act (sec. 8, par. 5, in the case of food), there are hereby promulgated, to become effective 90 days from date, the following: The forms of statements which must appear on canned food which falls below the standards now or hereafter promulgated, the standards for canned peas, canned peaches, and canned pears, and the standard fill of container for canned foods.

**R. W. DUNLAP,**  
*Acting Secretary of Agriculture.*

**WASHINGTON, D. C., February 16, 1931.**

**TEXT OF THE AMENDMENT TO FEDERAL FOOD AND DRUGS ACT OF JULY 8, 1930**

**(SECTION 8 OF FOOD AND DRUGS ACT, PARAGRAPH 5 IN THE CASE OF FOOD)**

An act to amend section 8 of the act entitled "An act for preventing the manufacture, sale, or transportation of adulterated or misbranded or poisonous or deleterious foods, drugs, medicines, and liquors, and for regulating traffic therein, and for other purposes," approved June 30, 1906, as amended.

*Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled,* That section 8 of the act of June 30, 1906, entitled "An act for preventing the manufacture, sale, or transportation of adulterated or misbranded or poisonous or deleterious foods, drugs, medicines, and liquors, and for regulating traffic therein, and for other purposes," as amended, is amended by adding at the end thereof the following:

"Fifth. If it be canned food and falls below the standard of quality, condition and/or fill of container, promulgated by the Secretary of Agriculture for such canned food and its package or label does not bear a plain and conspicuous statement prescribed by the Secretary of Agriculture indicating that such canned food falls below such standard. For the purposes of this paragraph the words canned food mean all food which is in hermetically sealed containers and is sterilized by heat, except meat and meat food products which are subject to the provisions of the meat inspection act of March 4, 1907 (Thirty-fourth Statutes, p. 1260), as amended, and except canned milk; the word class means and is limited to a generic product for which a standard is to be established and does not mean a grade, variety, or species of a generic product. The Secretary of Agriculture is authorized to determine, establish, and promulgate, from time to time, a reasonable standard of quality, condition, and/or fill of container for each class of canned food as will, in his judgment, promote honesty and fair dealing in the interest of the consumer; and he is authorized to alter or modify such standard from time to time as, in his judgment, honesty and fair dealing in the interest of the consumer may require. The Secretary of Agriculture is further authorized to prescribe and promulgate from time to time the form of statement which must appear in a plain and conspicuous manner on each package or label of canned food which falls below the standard promulgated by him, and which will indicate that such canned food falls below such standard, and he is authorized to alter or modify such form of statement, from time to time, as in his judgment may be necessary. In promulgating such standards and forms of statements and any alteration or modification thereof, the Secretary of Agriculture shall specify the date or dates when such standards shall become effective, or after which such statements shall be used, and shall give public notice

<sup>1</sup>Standards for other canned foods and other announcements issued hereafter under the authority of the amendment will appear as revisions of, or supplements to, the series of publications known as Service and Regulatory Announcements, Food and Drug No. 4.

not less than 90 days in advance of the date or dates on which such standards shall become effective or such statements shall be used. Nothing in this paragraph shall be construed to authorize the manufacture, sale, shipment, or transportation of adulterated or misbranded foods."

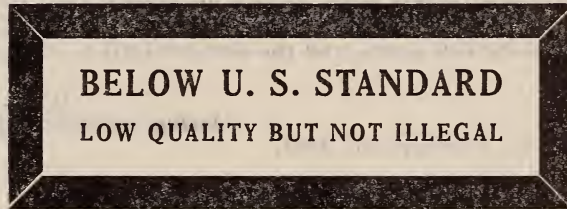
Approved July 8, 1930.

### FORM OF STATEMENT REQUIRED ON CANNED FOODS OF SUBSTANDARD QUALITY

Canned foods within the purview of the food and drugs act as amended July 8, 1930, which fall below the standards of quality and condition for the various classes of food products which shall be promulgated from time to time, shall bear the name of the article and in immediate conjunction therewith, wherever such name appears, the legend given below in the forms specified for the various sizes of containers. Border and type shall be on a strongly contrasting uniform background. Type shall be caps of the size and kind indicated below. The border shall be solid and not less than 12 points in width.

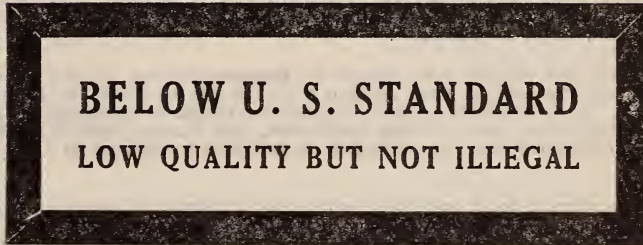
#### Under 1 lb. Net Weight

First line: 12-point Cheltenham bold condensed  
Second line: 8-point Cheltenham bold condensed



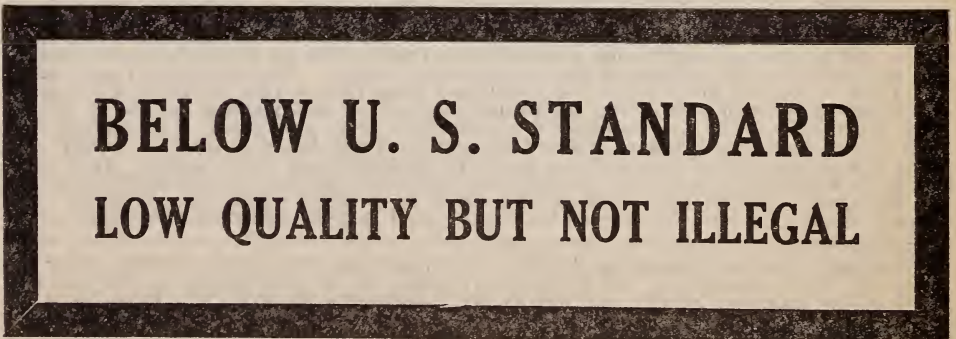
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Second line: 10-point Cheltenham bold condensed



#### Over 5 lbs. Net Weight

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Second line: 18-point Cheltenham bold condensed





## STANDARD REQUIREMENT FOR FILL OF CONTAINER

Canned foods shall be considered as of standard fill if the entire contents occupy 90 per cent or more of the volume of the closed container.

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## FORM OF STATEMENT REQUIRED ON CONTAINERS OF SUBSTANDARD FILL

Canned foods which fall below the foregoing standard of fill of container shall bear the name of the article immediately preceded, wherever such name appears, by the words "slack filled" in letters of at least equal size and prominence.

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## WARNING

The amendment provides that "nothing in this paragraph shall be construed to authorize the manufacture, sale, shipment, or transportation of adulterated or misbranded food." Accordingly, products which are adulterated or misbranded under any of the other paragraphs of the food and drugs act can not be rendered legal by the employment of the substandard statment.

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## CANNED PEACHES

### STANDARD

Canned peaches are the normally flavored and normally colored canned food consisting of (1) the normal-and uniform-sized, tender, peeled, mature, unblemished, pitted, unbroken halves of the fruit of the peach tree, and (2) sugar solution.

The weight of fruit in the container is not less than two-thirds the weight of water which the sealed container will hold at 68° F., except that, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of one average piece is allowed. The liquid portion of the finished product reads not less than 14° Brix (read at the proper temperature for the instrument used).

### MEANING OF THE TERMS

The term "normally colored" as it relates to the fruit means a general effect of yellow.

Units of three-fourths of an ounce or larger are considered of normal size.

The units shall be considered uniform in size if the transverse diameter of any unit does not vary more than 25 per cent from the corresponding average diameter of the pieces of fruit in the container.

The fruit shall be considered tender when not less than 80 per cent of the units by count are completely perforated by a cylindrical rod, five thirty-seconds of an inch in diameter, under a load of 300 grams (approximately 10.6 ounces), applied vertically to the exposed, peeled surface of a test piece carefully fitted into an appropriate holder. In performing this test, the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. A convenient method of obtaining the test piece is as follows: Using a cylinder of approximately 1½-inch diameter, made of sheet metal approximately one thirty-second of an inch thick, cut a core from the fruit completely through from the inner surface to the peeled surface, so that the peeled surface is exposed when the cylinder retaining this core is firmly supported on a horizontal, smooth plate. The fruit shall not, however, be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

The fruit shall be considered peeled if 80 per cent or more of the pieces are free from skin, and no single piece carrying skin is less than 75 per cent peeled.



The fruit shall be considered unblemished if 80 per cent or more of the pieces in the container are free from scabs, bruises, frost bites, sunburn, hail injury, raggedness, green or brown colorations, red or dark streaked flesh, or other unsightly blemishes. The term "raggedness" means a frayed condition of the edges.

The fruit shall be considered as unbroken halves when 80 per cent or more of the units are unbroken and not excessively trimmed. Excessive trimming is defined as that amount which destroys the normal shape of the half.

The weight of the fruit in the container means the fruit material in both the solid and liquid components. It is thus equivalent to the "put-in weight."

#### SUBSTANDARD DESIGNATION

Canned peaches which fail to meet the above standard shall, except as herein-after provided, bear the legend for low quality promulgated by the Secretary of Agriculture.

#### EXCEPTIONS

Canned peaches which fail to meet the above standard only in that they consist of peaches packed in water, need not bear the low-quality legend if labeled "water-pack peaches."

Canned peaches which fail to meet the above standard only in that they consist of peeled, whole peaches, need not bear the low-quality legend if labeled "whole peaches," even though the units may fail to meet the requirement for normal size.

Canned peaches which fail to meet the above standard only in that they are uniformly quartered, need not bear the low-quality legend if labeled "quartered peaches," even though the units may fail to meet the requirement for normal size.

Canned peaches which fail to meet the above standard only in that they consist of uniformly sliced peaches need not bear the low-quality legend if labeled "sliced peaches." In such cases, the requirement of not less than three-fourths of an ounce in weight for each unit shall be changed to not less than one-tenth of an ounce for each unit. In determining tenderness in sliced peaches, when the units are not sufficiently large to admit the obtaining of a test piece in the manner above suggested, a V-shaped metal trough, 1 inch long, three-fourths of an inch wide, and three-fourths of an inch deep, with vertical ends, is a convenient holder.

Canned peaches which fail to meet the above standard only in that they are white in color, need not bear the low-quality legend if labeled "white peaches."

Canned peaches of a type where a frayed condition of the edges is a normal characteristic, for example, freestone peaches, need not bear the low-quality legend because of raggedness alone if labeled to show the particular type to which they belong.

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### CANNED PEARS

#### STANDARD

Canned pears are the normally flavored and normally colored canned food consisting of (1) the normal- and uniform-sized, tender, peeled, mature, unblemished, unbroken halves of the fruit of the pear tree, from which the calyx end and seed cells have been removed, with or without removal of the internal stem, and (2) sugar solution.

The weight of fruit in the container is not less than two-thirds the weight of water which the sealed container will hold at 68° F., except that when necessary to prevent crushing of the fruit a tolerance not exceeding the weight of one average piece is allowed. The liquid portion of the finished product reads not less than 13° Brix (read at the proper temperature for the instrument used).

#### MEANING OF TERMS

The term "normally colored," as it relates to the fruit, means a general translucent yellowish white color.

Units of three-fourths of an ounce or larger are considered of normal size.

The units shall be considered uniform in size if neither the maximum length nor width of any unit varies more than 25 per cent from the corresponding average dimension of the pieces of fruit in the container.

The fruit shall be considered tender when not less than 80 per cent of the units by count are completely perforated by a cylindrical rod, five thirty-seconds of an inch in diameter, under a load of 300 grams (approximately 10.6 ounces), applied vertically to the exposed, peeled surface of a test piece carefully fitted into an appropriate holder. In performing this test, the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. A convenient method of obtaining the test piece is as follows: Using a cylinder of approximately  $1\frac{1}{8}$ -inch diameter, made of sheet metal approximately one thirty-second of an inch thick, cut a core from the fruit completely through from the inner surface to the peeled surface so that the peeled surface is exposed when the cylinder retaining this core is firmly supported on a horizontal, smooth plate. The fruit shall not, however, be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

The fruit shall be considered peeled if 80 per cent or more of the pieces are free from skin, and no single piece carrying skin is less than 75 per cent peeled.

The fruit shall be considered unblemished if 80 per cent or more of the pieces in the container are free from scabs, bruises, gritty portions, raggedness, pink or brown colorations, or other unsightly blemishes. The term "raggedness" means a frayed condition of the edges.

The fruit shall be considered as unbroken halves when 80 per cent or more of the units are unbroken and not excessively trimmed. Excessive trimming is defined as that amount which destroys the normal shape of the half.

The weight of the fruit in the container means the fruit material in both the solid and liquid components. It is thus equivalent to the "put-in weight."

#### SUBSTANDARD DESIGNATION

Canned pears which fail to meet the above standard shall, except as herein-after provided, bear the legend for low quality promulgated by the Secretary of Agriculture.

#### EXCEPTIONS

Canned pears which fail to meet the above standard only in that they consist of pears packed in water, need not bear the low-quality legend if labeled "water-pack pears."

Canned pears which fail to meet the above standard only in that they consist of peeled, whole pears, need not bear the low-quality legend if labeled "whole pears," even though the units may fail to meet the requirement for normal size.

Canned pears which fail to meet the above standard only in that they are uniformly quartered, need not bear the low-quality legend if labeled "quartered pears," even though the units may fail to meet the requirement for normal size.

Canned pears of a type where gritty portions are a normal characteristic, for example, Kieffer pears, need not bear the low-quality legend because of grittiness alone if labeled to show the particular type to which they belong.

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### CANNED PEAS

#### STANDARD

Canned peas are the normally flavored and normally colored canned food consisting of the tender, immature, unbroken seed of the common or garden pea (*Pisum sativum*), with or without seasoning (sugar, salt), and with added potable water in such proportion that when the contents of the container are poured out and returned to the container, standing on a level surface, and the peas leveled with a spoon without downward pressure, the liquor is not above the upper level of the peas.

#### MEANING OF TERMS

The term "normally colored," as it relates to the peas, means a general effect of green, with not to exceed 4 per cent by count of discolored peas, such as brown or brown-spotted peas.



The peas shall be considered tender if 90 per cent or more by count are crushed by a weight of less than 907.2 grams (2 pounds) by the following method: Remove the skin of the pea and place one cotyledon on its flat surface on a horizontal, smooth plate. By means of a second horizontal, smooth plate apply vertically an initial load of 100 grams and increase the load at a uniform, continuous rate of 12 grams per second until the cotyledon is compressed to one-fourth its original thickness.

The pea seed is considered unbroken if 80 per cent or more of the units by count are in such a condition that the two cotyledons are still held together by the skin, even though the cotyledons may be cracked or partially crushed, or the skin split. Each major portion of a skin or cotyledon not included in the above definition is considered as a broken pea.

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Under the authority conferred by the amendment of July 8, 1930, to the Federal food and drugs act (sec. 8, par. 5, in the case of food), there are hereby promulgated, to become effective 90 days from date, the following: Standards for canned apricots, canned cherries, and canned tomatoes.

ARTHUR M. HYDE,  
Secretary of Agriculture.

WASHINGTON, D. C., April 27, 1931.

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## CANNED TOMATOES

### STANDARD

Canned tomatoes are the normally flavored and normally colored canned food consisting of the peeled, cored, and trimmed, whole or large pieces of the mature red fruit of the tomato vine (*Lycopersicum esculentum*), with or without the drained juice of peeled, cored, and trimmed tomatoes in amount not exceeded that normal to the fruit being packed, and with or without added seasoning (sugar, salt).

### MEANING OF TERMS

The fruit shall be considered as whole or in large pieces when at least 45 per cent of the total contents will be retained after draining for two minutes on a sieve<sup>2</sup> having 2 meshes to the inch. On containers of less than 3 pounds net weight, sieves 8 inches in diameter are used. On containers of 3 pounds net weight or more, sieves 12 inches in diameter are used.

The fruit shall be considered normally colored when a sample at least 1 inch deep of the homogeneous pulped meats shows a red color containing at least 58.0 per cent red and not more than 37.3 per cent green, in terms of the three primary color distribution curves of the Optical Society of America, referred to Abbott-Priest standard white light.<sup>3</sup> In performing this test the material retained on the 2-mesh sieve is pulped and freed from air bubbles. It is then placed in a black container and visible seeds are removed by skimming or pressing below the surface.

The fruit shall be considered as peeled when there are not more than 1.5 square inches of peel per pound of net contents.

The fruit shall be considered as trimmed when the total exposed area of unsightly blemishes, such as scars or brown or black colored portions, does not exceed one-fourth square inch per pound of net contents.

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<sup>2</sup> Wire of a uniform diameter, not less than 0.04 nor more than 0.07 inch.

<sup>3</sup> These percentages do not refer to the proportion of "red" to "green" tomatoes in the container. They are rather the precise physical terms necessary to define color accurately in a legal standard. Conformity to the minimum color requirement may be conveniently judged by certain commercial color measuring devices. For example, the color of a given sample may be matched by the following combination of Munsell color discs:

- (1) 5R 2.6/13 (glossy finish).
- (2) 2.5YR 5/12 (glossy finish).
- (3) N 1/ (glossy finish).
- (4) N 4/ (glossy finish).

If the exposed area of disc (1) covers one-third or more of the circle, and the exposed area of disc (2) does not exceed that of (1), the sample meets the minimum color requirement, regardless of the exposed area of discs (3) and (4).



### SUBSTANDARD DESIGNATION

Canned tomatoes which fail to meet the above standard shall, except as hereinafter provided, bear the legend for low quality promulgated by the Secretary of Agriculture.

### EXCEPTIONS

Canned tomatoes which fail to meet the above standard only in that they contain added pulped and strained tomato material need not bear the low-quality legend if labeled "tomatoes with puree from trimmings."

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## CANNED APRICOTS

### STANDARD

Canned apricots are the normally flavored and normally colored canned food consisting of (1) the normal- and uniform-sized, tender, unpeeled, mature, unblemished, pitted, unbroken halves of the fruit of the apricot tree, and (2) sugar solution.

The weight of fruit in the container is not less than three-fifths the weight of water which the sealed container will hold at 68° F., except that, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of two average pieces is allowed. The liquid portion of the finished product reads not less than 16° Brix (read at the proper temperature for the instrument used).

### MEANING OF TERMS

The term "normally colored," as it relates to the fruit, means a general effect of yellow.

Units of three-eighths of an ounce or larger are considered of normal size.

The units shall be considered uniform in size if the transverse diameter of any unit does not vary more than 12.5 per cent from the corresponding average diameter of the pieces of fruit in the container.

The fruit shall be considered tender when the flesh of not less than 80 per cent of the units by count is completely perforated by a cylindrical rod, three-sixteenths inch in diameter, under a load of 300 grams (approximately 10.6 ounces), applied vertically to the exposed, peeled surface of a test piece carefully placed on an appropriate support. In performing this test, the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. The test piece is conveniently supported on a rigid, convex surface of such curvature as to fit into the seed cavity and permit it to maintain its normal shape. The peel is conveniently removed with pointed, sharp scissors. The fruit shall not, however, be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

The fruit shall be considered unblemished if 80 per cent or more of the pieces in the container are free from scabs, bruises, frostbites, sunburn, hail injury, green or brown colorations, or other unsightly blemishes, and no piece shows blemishes in excess of 10 per cent of its convex area.

The fruit shall be considered as unbroken halves when 80 per cent or more of the units are unbroken and not excessively trimmed. Excessive trimming is defined as that amount which destroys the normal shape of the half.

The weight of the fruit in the container means the fruit material in both the solid and liquid components. It is thus equivalent to the "put-in weight."

### SUBSTANDARD DESIGNATION

Canned apricots which fail to meet the above standard shall, except as hereinafter provided, bear the legend for low quality promulgated by the Secretary of Agriculture.

### EXCEPTIONS

Canned apricots which fail to meet the above standard only in that they consist of apricots packed in water, need not bear the low-quality legend if labeled "water-pack apricots."

Canned apricots which fail to meet the above standard only in that the halves are peeled, need not bear the low-quality legend if labeled "peeled apricots."

Canned apricots which fail to meet the above standard only in that they consist of unpeeled, whole apricots, need not bear the low-quality legend if labeled "whole apricots," even though the units may fail to meet the requirement for normal size.

Canned apricots which fail to meet the above standard only in that they consist of uniformly sliced, peeled apricots, need not bear the low-quality legend if labeled "sliced, peeled apricots." In such cases the requirement of not less than three-eighths of an ounce in weight shall be changed to not less than one-twentieth of an ounce for each unit.

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## CANNED CHERRIES

### STANDARD

Canned cherries are the normally flavored and normally colored canned food consisting of (1) the normal- and uniform-sized, fleshy, mature, unblemished, stemmed, whole fruit of the cherry tree and (2) sugar solution.

The weight of fruit in the container is not less than three-fifths the weight of water which the sealed container will hold at 68° F., except that when necessary to prevent crushing of the fruit a tolerance not exceeding the combined weight of three average units is allowed. The liquid portion of the finished product reads not less than 16° Brix (read at the proper temperature for the instrument used).

### MEANING OF TERMS

The fruit shall be considered normally colored if the general color of the flesh be yellowish white.

Units of one-tenth of an ounce or larger are considered of normal size.

The cherries shall be considered uniform in size if 80 per cent of the units will pass through a circular opening 25 per cent larger in diameter than that through which the smallest unit will pass.

The fruit shall be considered fleshy if the skin and flesh of the drained cherries is 88 per cent or more of their total weight.

The fruit shall be considered unblemished if 80 per cent or more of the units in the container are free from scabs, excessive healed cracks, or other unsightly blemishes. Cracks are considered excessive when their total combined length and width exceeds one-half inch, excluding checks less than one-eighth inch wide located in the stem depression and concentric with its sides. Unhealed cracks which form during cooking are not considered blemishes.

The weight of the fruit in the container is that of the fruit material in both the solid and liquid components and is thus equivalent to the "put-in weight."

### SUBSTANDARD DESIGNATION

Canned cherries which fail to meet the above standard shall, except as hereinafter provided, bear the legend for low quality promulgated by the Secretary of Agriculture.

### EXCEPTIONS

Canned cherries which fail to meet the above standard only in that they consist of cherries packed in water need not bear the low-quality legend if labeled "water-pack cherries."

Canned cherries which fail to meet the above standard only in that they consist of pitted whole cherries need not bear the low-quality legend if labeled "pitted cherries," even though the units may fail to meet the requirements for normal size and uniformity of size.

Canned cherries which fail to meet the above standard only in that the flesh is of some color other than yellowish white, as red sour cherries, Bing cherries, black cherries, etc., need not bear the low-quality legend if labeled to show the type to which they belong.